

GAME DAY FAVORITES – SPICY WINGS
(Marinated Overnight)
By Kimberli Washington, Public Information Office



Ingredients:

- 12 wings, cut and washed
- ½ tablespoon cayenne pepper
- ½ tablespoon Cajun seasoning
- ½ tablespoon garlic powder
- ½ teaspoon black pepper
- 1 stick unsalted butter, softened
- 1 ½ cup hot sauce
- Peanut oil, for frying

Directions:

- **Marinade** – In a large bowl combine wings, butter, hot sauce, Cajun seasoning, cayenne pepper, garlic powder and black pepper together. Toss and coat chicken evenly. Cover and refrigerate overnight.
- **Cook** – Using a deep fryer or frying pan, heat about 2 inches of peanut oil until it reaches a temperature of 350 degrees.
- Remove wings from marinade, draining excess moisture. Carefully add wings into hot oil in batches (make sure pan or fryer is not crowded so each wing can cook evenly).
- Cook about 10-12 minutes or until crispy.
- Place cooked chicken on plate to cool off and pat dry wings with a paper towel to get rid of excess oil.
- Serve with desired dip and vegetables.
- Enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.